

The Fillings

La crème de framboise

110 g raspberries	1 egg
50 g regular sugar	70 g butter
½ leave of gelatin	5 g Maïzena (corn flour)

Put the gelatin in cold water. In a pot mix the sugar and the Maïzena, then add the egg. Add the raspberries, heat it and mix it until the mixture gets thick. Add the gelatin then the butter, mix it and cool it.

Le Caramel

140 g regular sugar	65 g heavy cream	100g butter
A big pinch of sea salt		

In a pan cook the sugar until it change to a nice brown color, then out of the fire incorporate the cream and stir with a spoon, then add the salt and the butter. Stop stirring when all is incorporated.

La ganache au chocolat

20 g butter
120 g dark chocolate (70%)
100 g heavy cream

Heat the cream and add the grated chocolate, then add the butter.

Le lemon curd

50 g butter
1 lemon
1 egg
100 g regular sugar
2 teaspoons of Maïzena (corn flour)

In a pan, put all the egg, the regular sugar, the lemon zest and the juice, the butter and the Maïzena and cook and mix it until boiling point.